



## Tapas

These little tastes of Spanish gastronomy are to share between friends, enjoy at any time & any occasion traditionally accompanied by a good wine or beer. Ideal to enjoy before your main course arrives.

<b>Pa amb tomaquet</b> (LF) Bread with tomato & olive oil rub (4 slices)	<b>\$10</b>	<b>Croquetas de Setas y Parmesano</b> Mushroom & Parmesan cheese croquettes (4 units) <i>Additional Croqueta \$4</i>	<b>\$16</b>
<b>Chorizo a la parrilla</b> (L/GF) Our own award winning Chorizo Garcia sliced & chargrilled	<b>\$17</b>	<b>Pastel de Escalivada</b> (GF on req) Chilled egg terrine of escalivada vegetables eggplant, red capsicum & onion served with black olive garnish	<b>\$18</b>
<b>Chuletitas de Cordero a la parrilla</b> (L/GF) Canterbury Spring Lamb rack cutlets chargrilled, gourmet potatoes & aromatic olive oil drizzle (2 units) <i>Additional Cutlet \$9</i>	<b>\$18</b>	<b>Romesco chargrilled Courgette</b> (LF) (GF on request) served with almond & roast tomato romesco sauce	<b>\$16</b>
<b>Albondigas Caseras</b> Homemade beef & pork meatballs in a rich mushroom sauce topped with patatas bravas	<b>\$18</b>	<b>Berenjena Cordobesa</b> (L/GF) Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey (Vegan on req)	<b>\$16</b>
<b>Jamon Serrano</b> (LF) (GF on request) Finely sliced 30 month cured Serrano ham with tomato bread	<b>\$16</b>	<b>Aceitunas</b> (L/GF) Olives	<b>\$7</b>
<b>Embutidos Ibericos</b> (LF) (GF on request) Spanish Pata Negra cured meats- chorizo, lomo & salchichon	<b>\$21</b>	<b>TAPAS TASTING SELECTION</b> <b>A small taste of our favourite tapas, ideal for two to share as an entrée or add a few more tapas for a meal.</b> Chorizo, Chicken & Serrano ham croqueta balls, Calamari, Lentil & broad bean salad, Pork & beef meatballs ??with mushroom sauce, Patata Bravas <i>Additional Meatball \$4.50 Croqueta ball \$2.5</i>	<b>\$29.5</b>
<b>Langostinos al ajillo</b> (L/GF) Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli (4 units) <i>Additional Prawn \$5.25</i>	<b>\$22</b>	<b>VEGETARIAN TAPAS TASTING SELECTION</b> Including Mushroom & parmesan croquetas, Eggplant fries, Broad bean salad, Escalivada egg terrine, Patatas Bravas, Romesco chargrilled courgette <i>Additional Croqueta ball \$2</i>	<b>\$28</b>
<b>Almejas a la Marinera</b> (L/GF) Cloudy Bay Clams cooked white wine & onion	<b>\$21</b>		
<b>Calamares a la Andaluza</b> (LF) Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with alioli	<b>\$19</b>		
<b>Croquetas de Marisco</b> Seafood croquettes -prawn & mussel filling (4 units) <i>Additional Croqueta \$4.25</i>	<b>\$17</b>		
<b>Croquetas de Pollo con Jamon Serrano</b> Chicken & Serrano ham croquettes (4 units) <i>Additional Croqueta \$4.25</i>	<b>\$17</b>		
<b>Patatas Bravas</b> (LF) Hand cut agria wedges topped with oven spicy roasted capsicum tomato dressing & alioli	<b>\$14</b>		



## Light Dishes

<b>Sopa del dia – Soup of the day</b> served with crusty bread	<b>\$17</b>
<b>Pate de Pato – Curator's Pate</b> (GF on request) Our house made duck pate served with wine reduction shallots & balsamic gelatin & toasts drizzled in virgin olive oil	<b>\$24</b>
<b>Ensalada de Salmon - Smoked Salmon Salad</b> (LF) (GF on request) Garden salad greens & blanched brocolli topped with Akaroa cold smoked salmon leaves & green beans, toasted seeds & mustard dressing	<b>\$28</b>
<b>Ensalada de Pollo Adobado – Chicken Salad</b> (GF) (LF on request) Paprika & turmeric marinated chicken thigh pieces flash fried served on salad greens with a minted yoghurt dressing with guacamole, walnuts & apple slices	<b>\$29</b>
<b>Ensalada de Lentejas y Habitas – Lentil &amp; Broad bean Salad</b> (L/GF) Spanish lentils, broad beans with a fresh garlic mint dressing, hard boiled egg & salad greens	<b>\$21</b>
<b>Ensalada Mediterranean – Mediterranean Salad</b> (L/GF) (vegan) Garden greens topped with tapenade, roasted red pepper, beetroot, cherry tomatoes, olives, artichoke, green beans <b>plus Serrano ham + \$5</b>	<b>\$23</b>
<b>Revuelto de Angulas</b> (LF) (GF on request) West Coast Whitebait sauteed with egg in extra virgin olive oil, served on a salad bed of spinach with finely sliced croutons	<b>\$28</b>

## Main Dishes

<b>Cordero Asado – Slow Roasted Lamb Shoulder</b> (L/GF on request) Slow roasted Canterbury lamb shoulder served with a rosemary, thyme & red wine reduction & gourmet potatoes	<b>\$39.5</b>
<b>Venado a la Parrilla – Chargrilled Venison</b> (L/GF) Grilled 200gm Venison rump from Waipara with house vinaigrette, pimientos de piquillo, cherry tomatoes & panadera potatoes	<b>\$39.5</b>
<b>Solomillo de Buey - Fillet of Angus Beef</b> (GF on request) 180gm Prime fillet grilled, tomato, dauphinoise with portobello mushroom & Pedro Ximenez sherry reduction	<b>\$43</b>



<b>Pato con Peras – Duck with pear</b>	<b>\$37</b>
North Canterbury Duck leg slow cooked in a rich pear & almond sauce served with gourmet potato & seasonal vegetable garnish	
<b>Butifarra Garcia – Traditional Pork Sausage</b> (L/GF)	<b>\$29.5</b>
Housemade Catalan pork sausage with hand cut agria fries, red capsicum & roast tomato	
<b>Arroz de Verduras - Vegetable Paella</b> (GF/LF) (vegan)	<b>\$28</b>
Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, red pepper, carrots, potato & mushrooms <i>Please allow 25 minutes cooking time</i>	
<b>Pescado a la Plancha – Chargrilled Fish fillet</b> (L/GF)	<b>\$36</b>
Chargrilled fish of the day with Canary Island style mojo verde herbed vinaigrette & sautéed seasonal vegetables	
<b>Suquet de Pescado y Marisco – Fish &amp; Seafood Ragout</b> (LF)	<b>\$39.5</b>
A ragout of fresh fish & seafood including a prawn, clams & mussels with a saffron bisque atop sliced potatoes	
<b>Paella Mixta for two – House Speciality</b> (L/GF) <b>Pre-order recommended</b>	
Seafood & Chicken tossed with saffron scented rice, tomatoes & vegetables Please check availability at peak times & allow at least 25 minutes cooking time. Cooked & served in pan	
	<b>\$45pp</b>
Minimum order for <b>two</b> people <b>\$90</b>	

## Sides

<b>Pa amb tomaquet</b> (LF) - Bread with tomato & olive oil rub	<b>\$10</b>
<b>Patatas Bravas</b> (LF) - cubed fries with salsa brava & allioli	<b>\$14</b>
<b>Curator's Fries</b> (LF) – hand cut with alloli & tomato sauce	<b>\$11</b>
<b>Gourmet Potatoes</b> (LF) sauteed with garlic, parsley & white wine	<b>\$9</b>
<b>Side Salad</b>	<b>\$9</b>
<b>Sauteed Seasonal Vegetables</b>	<b>\$9</b>
<b>Bread slices</b>	<b>\$6</b>



## Desserts

**Flan con nata** (GF) **\$10**

A light way to finish your meal with this classic Spanish chilled egg custard flan & whipped cream

**Affogato** (GF on request) **\$12**

Vanilla bean ice cream served with a shot of espresso  
with a liqueur of your choice **+ \$6**

**Tarta de Santiago – Almond Tarte** (GF) (LF on request) **\$15**

The famous Spanish Almond tarte from the Pilgrim's town of Santiago de Compostela dusted in icing sugar, with triple chocolate ice-cream served traditionally with a glass of Moscatel **+ \$6**

**Membrillo Cheesecake** **\$16**

*'Membrillo y queso sabe a beso' – 'Quince and cheese, the taste of a kiss'*

Quince paste topped fresh cheesecake  
& blackberry compote

**Adictos al Chocolate** (GF) **\$18**

Rich, decadent and satisfies the craving.  
72% dark chocolate marquise ingot, dense mousse coin  
with golden fig compote & berry pouring coulis

**Crema Catalana** (GF on request) **\$16**

Our house speciality.  
Traditional Spanish crème brulee with hints of lemon, vanilla  
& cinnamon, topped with caramelised sugar

**Mango Sorbet & Macedonia de Frutas** (G/LF) **\$12**

Seasonal fruit salad topped with Mango sorbet

### **...Cheese**

A trio of cheeses  
two of our imported Spanish Manchego raw milk cheeses  
plus a local blue & accompaniments **\$19**